41: Bates & Abbott N-5 (1953) 1958
OR21 Woleai OR21
Ifaluk

146 come to view with suspicion these tables giving comparative nutritional
114 values for different parts of the world. Truly, much of the world suffers from malnutrition as compared with the United States or Western Europe; but also, I think, our nutritionists have failed to give adequate attention to possibly varying needs. The food needs of man in Ifaluk and of man in New York are not necessarily the same.

121 One problem with diet studies is the difficulty of keeping track of
262 snacks, of occasional foods; yet such occasional or incidental food may be very important in relation to some vitamin or mineral requirement. We were very conscious of this problem, and Ted and Don made every effort to keep track of incidental food as well as of staples. Yani was particularly helpful in this, because he tried to remember and report all of the incidental things that he and his friends ate as they wandered about during the day. On this basis, there was considerable variety in the Ifalukian food. At least thirty kinds of plants were eaten in one way or another (not counting "medicines"). Don got records
267 of eighty-eight different kinds of fish that were eaten, and guesses that
136 there must be many more. For animals, there were also sea turtles, chickens and other birds, and occasionally pigs and dogs. Some seventeen kinds of molluscs were eaten, eight kinds of crustaceans, and a few other things like sea anemones and one kind of sea urchin.

137 We arrived at the height of the breadfruit season. Breadfruit trees grew everywhere, producing far more fruit than could be used; and
[136] the fallen, rotting fruits were probably the chief breeding places of the flies that so plagued us. As the breadfruit harvest dropped later in the summer, so did the numbers of flies.

137 Breadfruit in its season (June through September, with a second,
262 smaller crop in February and March) is the staple food, the chief source of starch, for the people of Ifaluk. It is a staple on most of the islands of the tropical Pacific—the "bread" of Polynesia and Micronesia.

137 The big, starchy fruits grow on a handsome tree, probably native to
245 Malaya. It may well be among the most anciently cultivated of plants and the main food varieties are seedless, completely dependent on man for reproduction. It is propagated from shoots which spring up around the base of the trunk, and the colonizers of the Pacific—

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OR21 Woleai OR21
Ifaluk

Polynesian and Micronesian—had to carry the precious young plants with them on their long canoe voyages to new islands.

The famous expedition of Captain Bligh with the BOUNTY had the purpose of bringing young breadfruit trees from Tahiti for establishment in the West Indies, where the planters thought it would be an ideal food for their African slaves. This first attempt at importing the tree was frustrated by the mutiny, but plants were successfully brought in on a subsequent voyage. Breadfruit, however, never became a staple in the West Indies. People do not adopt new foods easily (not even slaves), and where new staple foods have been adopted—as in the case of the potato in Ireland—it is generally because of overwhelming advantages. Breadfruit seems not to have demonstrated such advantages to any non-Pacific culture.

We went out one morning with Tom and a young man of his household to gather breadfruit. The man who was going to pick the fruit carried a large coil of rope and a long pole which had a short crosspiece firmly tied near one end. We followed him through a complex maze of boondock paths to a large breadfruit tree. He threw the coil of rope over the lowest branch (about twenty feet up) and pulled it out with his pole, so that the rope was hanging double from the branch.

With the aid of the rope he climbed easily up the trunk to this first branch, whence he could scramble to any part of the top of the tree. We watched him walk upright along one horizontal branch about thirty feet above the ground, using his long pole as a sort of balance after the fashion of acrobats. With the pole he was able to break off fruit easily in any part of the tree, allowing the fruit to fall to the ground. The bruising apparently did not matter, though the fruit to be used for food must be gathered before it is completely ripe, while the pulp is still white and mealy.

The fresh fruit is either baked or boiled, with many minor variations in ways of cooking. I didn't think much of it, no matter how cooked. It seemed no better or no worse than potatoes, palatable enough with meat gravy—but the Ifalukians didn't have meat gravy.

Breadfruit is the only food on Ifaluk that can be stored for any